

HOME, ITS PROBLEMS AND INTERESTS



DRESSY BLOUSE FOR THE DEMOISELLE.

The immature figure of the school girl demands special lines in dress that are not always easy to conform to current styles. The surprise mode, however, is at once both smart and in full accordance with current fashions and adds a grace to both large and small frames alike. A pale pink linen chambray is used for the body of the blouse, and the chemise and revers are of white linen, embroidered in the English eyelet work that is commanding so much attention at present. Deep tucks in the shoulder seams make the requisite fullness for the fronts, which are crossed over in characteristic style at the waistline. The back is plain, with just a little shirring at the waistline in the center back to afford a smooth fit. The sleeve is a particularly good model, full and puffy at the top, and with the shapening accomplished in the inner seam. A few tucks above the cuff serve to confine the fullness at the wrist.

BUTTON SERMONS.

Button sermons are being preached every day and much is still left unsaid in the button line. The little button has a decided place in dress decoration and it is fast coming into its own from a standpoint of artistic excellence. There are lovely trimmings of little buttons to be seen on all new frocks and one can decorate with them and be sure of doing the right thing.

The brilliant little colored enamel button set in silver is very good. It is a handsome glowing button, set in a rim, and its mission is to trim the front of a taffeta shirt waist. It is particularly pretty set along the front panel, running up and down in groups of three. This style of button can also be used upon the cuffs and upon the stock. It is a tiny little general utility button to be employed for holding bows in place, for securing loose ends, for the attaching of little ribbon knots to places where they should go and for tiny trimmings of all kinds. You can easily use a few dozen of these buttons on your gown. They are tiny, they cost little and they never violate the canons of good taste.

Buttons come in all kinds. The pretty worked linen buttons are lovely. They come in tan colored linen worked in pink, and they show the prettiest flower designs on the top. You can cover button molds in tan colored pongee and work them in little colorful rose designs, or you can cover them with kid with a hand-painted spray on top.

One of the prettiest styles of early fall is in chambray colored cloth trimmed with pink embroidery and plentifully dotted with groups of small pink buttons.

Embroidered buttons are to be the fashion of the winter, but this is nice thing about them that, though fashionable, they are not expensive, for they can be done at home and are within the reach of every person who has a needle and thread.

Sponging Garments.

After a thorough brushing, sponging and pressing garments to restore cloth to its pristine beauty, especially if the garment has been worn in the rain. After sponging allow the garment to become nearly dry before pressing. Never put a hot iron on woolen cloth; always have a white cotton cloth that will not deposit lint, to place between the garment and the iron. Wet this cloth and lay it smoothly over the right side of the garment to be pressed. With a hot iron pass quickly over the white cloth, removing it instantly and allowing the garment to steam. Do not put the iron directly on the garment until it is dry, otherwise the print of the iron will be visible, and the seams will have a shiny appearance.

To press sleeves use a sleeve board. This can be made at home by curving the corners of a piece of wood about two feet long. Make about the same shape as the larger ironing board; use the smaller end for the cuffs. Press sleeves on the right side also. It is wonderful how the pressing with fresh even a wash dress; these, however, should be pressed on the wrong side, using a damp cloth to rub over the creases and then applying the iron directly to the gown.

Meditations of a Spinster.

Love and monotony are never housemates. It is only when a man is in love that he thinks rowing a heavy boat several miles is fun.

Two may be company, but not when they are married.

It's the fellow without sisters who often makes a very foolish marriage. It is either very ignorant or foolish people who go on a sea voyage for a honeymoon, for nothing on earth can knock out romance quicker than sea sickness.

TO SEND WITH GIFTS.

A gift seems much more complete if it carries with it some appropriate little message, together with the conventional card of the donor. Here is a short list of quotations which may be found available by Dame Cursey's readers:

To send with any little gift:
Take—I give it willingly.
To send with two spoons as a silver wedding present:
Sweet friends of mine, be spoons once more.

And with your tender cooling
Renew the keen delights of yore.
The rapturous bliss of wooing.
—Eugene Field.

To send with a gift to a bridegroom:
'Tis a lucky day, boy,—Shakespeare.

To go with a bunch of posies:
For these posies send me back a thought.

To send with a work basket:
Industry can do anything which genius can do and very many things which it cannot.—Henry Ward Beecher.

To go with a wedding gift:
Oh, lovely day, to go—
Hang in the heavens forever so.

To go with a wedding ring:
God saw thee most fit for me.

To send with a box of flowers to a debutante:
The sweetest garland to the sweetest maid.

To go to a sweetheart with a book:
A book of verses underneath the bough
A jug of wine, a loaf of bread, and thou
Beside me singing in the wilderness.
O wilderness were paradise to me.
—Omar Khayyam.

To send with a bottle of wine:
One sip of this will bathe the drooping spirits in delight.—Milton.

To send with a birthday gift:
I wish for you what'er is best
May come to make your birthday best.

To send with a farewell gift:
Blessings be about you, dear, wherever you may go.

To go with a steamer letter:
When thou art at Rome do as they do at Rome.

To put on a musical program:
If you love music, heart it.
—Charles Lamb.

To go with a box of candy:
Sweets to the sweet—Shakespeare.

To go with an umbrella:
Open me and raise me high
And in damp weather keep me dry;
Or, even when the sun shines bright,
I'll keep its rays from you all right.

To go with a pair of gloves sent as a valentine:
A little hand, a soft white hand,
A hand I know and love to hold.
These gloves will fit, so may I ask
That gloves and hand be mine?

To send with a brooch at Christmas time:
I'll hold your tie, or ribbon bow;
I'll hold in any way, you know.
On breast or belt or neck; I'll stay
And stick there tight, this Christmas day.

Her Neglect.

It seems almost incredible that any woman with spirit enough to make a journey should not know of the many little toilet conveniences which help to make dressing away from home easy.

One does not need to buy an expensive fitted traveling kit. For twenty-five cents anybody can get a pretty little wash-cloth case, lined with rubber, so that the wet cloth which has just been used can be put into the satchel without dampening other contents.

It looks as if the time may come when the family cook stove will cease to be the unholy fete Charlotte Perkins Gilman says it is—when its place will be taken by the silent, harmless, inconspicuous, labor-saving and economical box of hay.

After the five minutes' boiling on the gas stove the latter can be turned off, all the balance being accomplished by the hay box. The saving in heat and expense is at once apparent. Consider also the convenience of this method. Macaroni requires an hour and ten minutes. An Irish stew, with meat and potatoes, takes two hours. Beans need the same length of time.

The Government has been experimenting with a scheme that every housewife ought to know about. This is a process of cooking without fire or any of its substitutes—gas, electricity, or oil.

The sole heating process used is that generated by a big box of hay. The article to be cooked is first boiled in five or six minutes on the stove, in the ordinary manner, then covered tightly, buried in the hay box, and allowed to remain there two hours, more or less, according to the time found necessary for its thorough cooking.

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PRACTICAL MORNING CHAPEAU.

Of soft white braid, the hat here shown is prettily bent and decorated around crown with green roses and underneath brim with soft green ribbon, of same shade as the flowers.

Cooking Without Heat.

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The Maid of Honor Stunt.

Girls, would you like to be a maid of honor to Queen Alexandra? Is the position a snap, think you, when you can never wear a picture hat, because her majesty detests picture hats, and prefers the close little toque for herself and her daughters? True, the Queen's maids of honor have very little to do. They live at home, and when the Queen is in London they are conveyed to Buckingham Palace after luncheon in royal carriages, and remain in a suite of charming salons until required to accompany the Queen and her unmarried daughter out driving. They must dress very well and not appear in the same clothes too often, and above all, study the wishes of her majesty in regard to colors and modes. The millinery embargo must be followed to the letter. With a salary of \$1,500 and the attachment of "honorable" to their names, the fair maids of honor manage to worry along until they marry. They always marry as soon as they can, so as to wear picture hats.

When Eggs Are Scarce.

Many recipes may be successfully used with a less number of eggs than are called for, and every particle made the most of by managing in cooking and baking to select those recipes which offset one another in the use of yolks and whites. A writer has given some actual and successful economies of the kind. I wanted to make a white and a dark cake and a salad mayonnaise, requiring ordinarily a dozen eggs, or more, and I accomplished it with just four! Having noticed that it is easier to get a cake light when cornstarch is used with the flour, I chose this recipe for the white cake: Three-fourths of a cup of butter, two cups of sugar, one cup sweet milk, two cups of flour, one cup of cornstarch, two teaspoonsful of baking powder and whites of seven eggs. I added a quarter of a cup more milk to make up the moisture of the three egg whites left out.

For the dark cake I took this recipe for Devil's Food: One cup sugar, three-fourths cup butter, three-fourths cup sweet milk. One teaspoonful soda dissolved in milk, two yolks of eggs, two cups of flour, one teaspoonful baking powder, one-half cup of chocolate dissolved in boiling water. For this dough I used two of the yolks, and instead of the boiled frosting I used confectioner's sugar moistened with milk and enough lemon juice to prevent a cloying sweetness. The chocolate frosting, for the white cake was made in the same manner, using cocoa or grated chocolate with the confectioner's flavoring with vanilla. This obviates the necessity for boiling and the uncertainty of its coming off "right," and is a great saving of time as well as eggs, which is the greatest economy of all for the busy housewife. This frosting must be put on while the cake is hot, dropped a little at a time. The heat of the cake will melt it so that it can be spread, and will cause a fine glaze to form evenly all over the surface.

The remaining two yolks I used for the mayonnaise. I must not omit to mention that all eggs are carefully washed before breaking so that the shells can be utilized for clearing coffee. The shell of one egg is as effective for this purpose, and really better, than the whole egg.

Tact Necessary.

Tact is necessary for the good conversationalist. The woman who mentions the wrong thing at the wrong time and says things that were better left unsaid has no place in polite society. She lacks tact. She should study how to tact, how to be kindhearted; how to avoid hurting other people's feelings, and when to stop talking. The good tactful conversationalist will, by a word or a sign when to stop. She will be observant and will never, even accidentally, tread upon the other woman's toes.

To Refresh Flowers.

To refresh withered flowers which have been packed or carried some distance is easy. The following simple plan has been found satisfactory: Plunge the stalks into very hot water and allow them to stand till the water is cold, and then add a little salt. The stalks and arrange the flowers in cold water, in which a tablespoonful of salt has been added. Thus treated flowers will last wonderfully in vases.

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